

NYE SHARING MENU

AED 1200 per person, excluding beverages

STARTERS

Vanilla marinated Lobster, blood orange, fennel (S)

Walnut crust Scallops, aged parmesan emulsion (S)

Stracciatella di bufala, black winter truffle (V)

Foie gras, smoked eel, Sichuan apple, gingerbread

MAINS

Pan seared veal tenderloin, winter vegetables, girolles, pepper sauce

Turbot fillet, cauliflower and Oscietra caviar, verjus

Potato pave, truffle whipped cream

Roasted Brussel sprouts, crispy beef bacon

DESSERTS

Gianduja chocolate, hazelnut, salted caramel

Tart au yuzu citron, raspberry sorbet

CAVIAR

Caviar Oscietre 30gr, from France - 640

Beluga Caviar 30gr, from Iran - 1880

Served with blinis, crème fraîche
& selection of condiments

SUPPLEMENTS

Black truffle, 2gr - 126

Seared foie gras escalop, 50gr - 84

Caviar supplement, 5gr - 87

Gillardeau oyster N3 - 49

CHAMPAGNE LIST

NON VINTAGE	750mL	1.5L	3L
Veuve Clicquot, Ponsardin, Yellow Label	1043	2310	
Perrier-Jouet, Grand Brut	1205		
Moët et Chandon, Imperial Rosé	1023		7150
Billecart-Salmon, Reserve Rosé	1420		
Ruinart, Rosé	1650		
Laurent Perrier, Cuvee Rosé	1680	3885	
Ruinart, Blanc de Blancs	1760	4395	
Laurent Perrier, Grand Siècle	3295		
Armand De Brignac Ace of Spades, Brut	4410		
VINTAGE	750mL	1.5L	3L
Perrier Jouet Belle Epoque, 2013	3725		
Dom Pérignon Brut	4830	9625	39590
Dom Pérignon Rosé	7560		
Louis Roederer, Cristal	5390	10395	40950
Louis Roederer, Cristal Rosé	8295		



LIVE LOVE EAT

NYE 2024

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